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EAS 106 (2000) (English): Coffee and its products – Glossary of terms



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EAS 106:2000
ICS 67.140
HS 0901.00.0000

EAST AFRICAN STANDARD

Coffee and its products — Glossary of terms

EAST AFRICAN COMMUNITY

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First Edition 2000

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

Vocabulary as it relates to coffee and its products, forms the basis of trade in the coffee industry.

Provision of the definitions of terms, which are most commonly used in relation to coffee and its products, is, therefore, a contribution to the business by removing technical barriers to the coffee trade between nations.

With the view of facilitating international trade, the technical content of this national standard has been made equivalent to but with minor deviations from the International Standard ISO 3509:1984, *Coffee and its products — Vocabulary,* second edition published by the International Organization for Standardization.

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Coffee and its products — Glossary of terms

1 Scope

This East African Standard provides and defines the most commonly used terms relating to coffee and its products in the coffee industry.

2 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

2.1 Coffee

2.1.1 General

2.1.1.1
coffee
general term for the fruits and seeds of plants of the genus *Coffea,* generally the cultivated species, as well as products from these fruits and seeds in different stages of processing and use which are intended for consumption

NOTE This term applies to products such as cherry, cherry buni, parchment coffee, green coffee, monsooned coffee, polished coffee, decaffeinated coffee, roasted coffee as beans or ground coffee, coffee extract, instant coffee, coffee brew.

2.1.1.2
arabica coffee
coffee of the botanical species *Coffea arabica* Unnaeus

2.1.1.3
robusta coffee
coffee of the botanical species *Coffea canephora* Piere ex Froehner

2.1.1.4
liberica coffee:
coffee of the botanical species *Coffea Liberica* Hiern

2.1.1.5
excelsa coffee
coffee of the botanical species *Coffea dewervrei* Dewild and Durand Var *excelsa Chevalier*

2.1.1.6
arabusta coffee
hybrid interspecific *Coffea arabic* x *Coffea canephora* Capot and Aka Assi

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2.1.2 Types of coffee

2.1.2.1
cherry coffee
undried cherries of plants of the genus *Coffea* after harvesting

2.1.2.2
cherry buni/coffee in pod dried coffee cherries
dried cherry coffee

2.1.2.3
parchment coffee/coffee in parchment
coffee beans wrapped in the endocarp (parchment)

2.1.2.4
green coffee/raw coffee
coffee beans (see 2.1.5.6)

NOTE Green coffee (so called) may not necessarily green in colour.

2.1.2.5
wet-processed coffee
green coffee prepared by "wet-processing" of the fruit

NOTE The term "washed coffee" is commonly used in English for wet processed coffee.

2.1.2.6
mild coffee
wet processed coffee

2.1.2.7
unwashed coffee/dry-processed coffee
green coffee prepared by "dry processing" of the fruit

NOTE The term" natural coffee" is also used for "unwashed coffee".

2.1.2.8
washed and cleaned coffee
dry-processed green coffee from which the silver skin has been removed by mechanical means in the presence of water

2.1.2.9
monsooned coffee
green beans obtained from unwashed coffee which has been subjected to exposure to a humid atmosphere, causing it to absorb moisture and so to swell and change colour to golden/light brown

2.1.2.10
polished coffee
wet-processed green coffee on which the silver skin has been removed by a mechanical operation to give a gloss and a better appearance

2.1.2.11
triage residue screenings
impurities originating in the cherry and defective beans separated by sorting

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2.1.2.12
roasted coffee
coffee obtained by roasting green coffee

NOTE In French, roasted coffee should not be called "cafe brule" (burnt coffee), which term is sometimes used (incorrectly) in France for the product.

2.1.2.13
ground coffee
product obtained by grinding roasted coffee

2.1.2.14
coffee extract
product obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee

2.1.3 Types of instant coffee

2.1.3.1
instant coffee/soluble coffee/dried coffee extract
the dried, water-soluble product, obtained exclusively from roasted coffee by physical methods using water as the only carrying agent which is not derived from coffee

2.1.3.2
spray-dried instant coffee
instant coffee which has been obtained by a process in which the coffee extract in the liquid state is sprayed into a hot atmosphere and formed into dried particles by evaporation of the water

2.1.3.3
agglomerated instant coffee
instant coffee which has been obtained by a process in which the dried particles of instant coffee are fused together to form large particles

2.1.3.4
freeze-dried coffee/freeze-dried coffee extract/freeze-dried instant coffee/freeze-dried soluble coffee
instant coffee which has been obtained by a process in which the product in the liquid state is frozen and the ice removed by sublimation

2.1.3.5
decaffeinated coffee
coffee from which caffeine has been extracted

NOTE A maximum residual caffeine content would usually be stated in a specification for decaffeinated coffee.

2.1.3.6
coffee brew
the beverage obtained either by treatment of ground roasted coffee with wafer or by the addition of water to a coffee extract, an instant coffee or freeze-dried coffee

2.1.4 Parts of the coffee fruit (undried)

2.1.4.1
coffee cherry
fresh, complete fruit of the coffee tree

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2.1.4.2
pulp
part of the coffee cherry eliminated during the pulping and composed of the exocarp and most of the mesocarp

2.1.4.3
parchment
endocarp of coffee fruit

2.1.5 Parts of the coffee fruit (dried)

2.1.5.1
dried coffee cherry
dried fruit of the coffee free, comprising of external envelopes and one or more beans

2.1.5.2
bean in parchment
coffee bean entirely or partially enclosed in its parchment (endocarp)

2.1.5.3
husk
assembled external envelopes (pericarp) of the dried coffee fruit

2.1.5.4
dried parchment; hull
dried endocarp of the coffee fruit

NOTE In French the term "parche" on its own is normally used.

2.1.5.5
silver skin; dried testa
dried seed coat of coffee bean. It has generally a silvery or coppery appearance

2.1.5.6
coffee bean
commercial term designating the dried seed of the coffee plant

2.2 Green coffee

2.2.1 Geometric characteristics

2.2.1.1
flat bean
coffee bean with one perceptively flat face

2.2.1.2
pea bean; carocol; caracoli
coffee bean of nearly ovoid form resulting from the development of a single seed in the fruit

2.2.1.3
diameter
the diameter of the smallest circular hole through which the coffee bean can pass

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2.2.2 Foreign matter

2.2.2.1
foreign matter
mineral, animal or vegetable matter not originating in the coffee cherry

2.2.2.2
large stone
stone retained by a screen having round holes of 8.00 mm diameter

2.2.2.3
medium stone
stone passing through a screen having round holes of 8.00 mm diameter but retained on a screen having round holes of 4.75 mm diameter

2.2.2.4
small stone
stone passing through a screen having round holes 4.75 mm diameter

2.2.2.5
large stick
twig approximately three centimetres in length (usually 2 cm to 4 cm)

2.2.2.6
medium stick
twig approximately 1.5 cm in length (usually 1 cm to 2 cm)

2.2.2.7
small stick
twig approximately 0.5 cm in length (usually less than 1 cm)

2.2.2.8
clod
granulated lump of aggregated soil particles

2.2.2.8.1
large clod
clod retained by a screen having round holes of 8.00 mm diameter

2.2.2.8.2
medium clod
clod passing through a screen having round holes of 8.00 mm diameter but retained on a screen having round holes of 4.75 mm diameter

2.2.2.8.3
small clod
clod passing through a screen having round holes of 4.75 mm diameter

2.2.3 Defects originating from coffee fruit

2.2.3.1
husk fragment
fragment of the dried external envelope (pericarp)

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2.2.3.2
piece of parchment
fragment of the dried endocarp (parchment)

2.2.3.3
shell
part of an elephant bean with a concave surface

2.2.3.4
bean fragment
fragment of a coffee bean of volume equal to or greater than half a bean

2.2.3.5
malformed bean
coffee bean whose abnormal shape makes it clearly distinguishable

2.2.3.6
insect damaged bean
coffee bean damaged internally or externally by insect attack

2.2.3.7
insect-infested bean
2.2.3.7.1
live-insect infested bean
coffee bean harbouring one or more live insects at any stage of development

2.2.3.7.2
dead-insect infested bean
coffee bean containing one or more dead insect fragments

2.2.3.8
dried cherry
dried fruit of the coffee tree, comprising its external envelopes and one or more beans

2.2.3.9
bean in parchment
coffee bean entirely or partially enclosed in its parchment (endorcarp)

2.2.3.10
black bean
2.2.3.10.1
externally and internally
coffee bean of which more than one half of the external surface and interior is black

2.2.3.10.2
externally
coffee bean of which more than one half of the external surface is black

2.2.3.11
partly black bean
2.2.3.11.1
externally and internally
coffee bean of which half or less than one half of the external surface and interior is black

2.2.3.11.2
externally
coffee bean of which half or less than one-half of the external surface is black

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NOTE The term "semi-black" is often used.

2.2.3.12
immature bean/quaker bean
unripe coffee bean often with wrinkled surface

2.2.3.13
spongy bean
coffee bean of consistency analogous to that of cork, that is, whose tissues may be indented by pressure of the fingernail, and generally whitish in colour

2.2.3.14
white low-density bean/floater bean
coffee bean white in colour and very light in weight, with a density below that of a healthy bean

NOTE This is not a defect in monsooned coffee.

2.2.3.15
stinker bean
coffee bean giving off, a very unpleasant odour. The bean may be light brown or brownish, or have occasionally a waxy appearance.

2.2.3.16
sour-bean
coffee bean deteriorated by excess fermentation, with a very light brown-reddish colour internally and producing a sour-taste when roasted and infused

2.2.3.17
blotchy bean/spotted bean
coffee bean showing irregular greenish, whitish or, sometimes, yellow patches

2.2.3.18
withered bean
coffee bean which is wrinkled and light in weight

2.2.3.19
mouldy bean
coffee bean showing mould growth or evidence of attack by mould visible to the eye

2.2.3.20
pulper-nipped bean/pulper-cut bean
wet-processed coffee bean cut or bruised during pulping, often with brown or blackish marks

2.3 Process descriptions

2.3.1
dry process
treatment consisting of drying coffee cherries to produce cherry buni, followed by mechanical removal of the dried pericarp to produce green coffee

2.3.1.1
drying of cherry coffee
a technological operation intended to reduce the moisture content of the coffee cherries in order to allow their dehusking and for good keeping

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2.3.1.2
dehusking
mechanical removal of the husk of dry coffee cherries

2.3.2
wet-process
treatment of coffee cherries, consisting of mechanical removal of the exocarp in the presence of water, removal of all the mesocarp by fermentation or other methods, and washing followed by drying to produce parchment coffee which is subsequently stripped of its parchment to produce green coffee

2.3.2.1
selection
a technological operation intended to sort coffee cherries to size, density and degree of maturity

2.3.2.2
pulping
treatment used in wet processing to remove the exocarp and as much as possible of the mesocarp by mechanical means

NOTE A portion of the mucilaginous mesocarp usually adhering to the endocarp (Parchment).

2.3.2.3
fermentation process
a technological operation intended to digest the mucilaginous mesocarp adhering to the parchment of the pulp coffee, allowing its elimination by washing

2.3.2.4
washing
a technological operation intended to remove by water all traces of the mucilaginous mesocarp from the surface of the parchment

2.3.2.5
drying of parchment coffee
a technological operation intended to reduce the moisture content of parchment coffee to a level which allows hulling in satisfactory technical conditions and which will not be detrimental to further storage of the coffee

2.3.2.6
hulling
removal of the dried endocarp of the parchment coffee to produce green coffee

2.3.3
sorting
technological operation intended to remove foreign matter, fragments of coffee and defective beans from green coffee

2.3.4
roasting
heat treatment which produces fundamental chemical and physical changes in the structure and composition of green coffee, bringing about darkening of the coffee and development of the characteristic flavour of roasted coffee

2.3.5
grinding
mechanical operation intended to produce fragmentation of roasted coffee beans, resulting in ground coffee

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